

IRMA AND DISTRICT HOME TOWN  
NEWSPAPER FOR THE PAST  
THIRTY-SEVEN YEARS

# IRMA TIMES

READ IN THE HOME OF EVERY  
RESIDENT IN THE IRMA  
TRADING AREA

Vol. 38 No. 11

Irma, Alberta, Friday, October 12, 1951

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## Division Board Meet October 5

The Board of Trustees of the Wainwright School Division held their regular monthly meeting on October 5, 1951. All members of the Board were present, along with Mr. O. G. Griffiths, Sec.-Treas., and S. A. Lindstedt, Superintendent.

The main business of the meeting was the consideration of tenders for various school buildings throughout the division. The following tenders were accepted:

1. The Old Passchendale School House, \$460, by Mrs. P. M. Smith.
2. The Plaxtol School House, \$710, by Mr. H. S. King.
3. The House Lake School Barn, \$450, by Mr. Harry Hissett.
4. The Passchendale School Barn \$310, by Younker Bros. of Irma.
5. The Plaxtol School Barn, \$55, by Mr. M. Nowiaky.
6. The Sunway Brae School Site, \$30, by Mr. G. R. Elliott.
7. The House Lake School Site, \$50, by Mr. D. Roach.
8. The Cresthill School Site, \$45, by Mr. R. Clifford.

Mr. Hedlund, Mr. Chynoweth and Mr. McTurk interviewed the Board, as a delegation from the Grangedale Community. They expressed the wish of the community that the school be retained as a community centre. Accordingly, a motion was passed to hold over the bids that had been received for this school, to enable the Grangedale community to organize and present their offer for the purchase of the school.

A letter from the Wainwright Home and School Association was discussed regarding the closing of 9th Ave. between the two schools. The motion was passed that a letter be forwarded to the Town Council asking them to close 9th Ave. between the schools to all except school bus traffic.

A letter regarding Hot Lunch program for the Wainwright School, was read and discussed. It was decided to hold a meeting of various people, representing the Dormitory committee, the teachers, the Home and School Ass'n, the Board, to deal with the matter.

Inasmuch as there appeared to be some possibility of the Battle Creek school being opened again to accommodate children moving into the district, it was decided not to sell the school house, barn and site.

Father Delane met the Board and brought up the matter of tuition fees payable to the Separate School. After considerable discussion, the Board decided to take no new action on the question.

The McCafferty bus route was discussed and definitely set out by the Board. The route was limited to 23 miles with no extra extensions to accommodate individual families residing within a mile of the route.

The Supt.'s report contained an enrolment summary which gave the total enrolment for the Div. as 1992 pupils. Of these, 150 are new beginners, and 175 are in High School. All schools in the Div. are staffed with qualified teachers. During the month, a new room had been opened in Wainwright with Miss C. McCullough as teacher. Mrs. Tondou had resigned her position at Empire. Miss Meyer was taking this school, and Mrs. Hamilton had been added to the staff as a teacher at the Ascol school. During the month the Supt. had made survey visits to all schools except two, and had started on his first round of inspections.

Accounts in the amount of \$16,075.52 for the month of September were ordered paid.

Smaller items included the purchase of a Ditto machine for the Wainwright school, making adequate arrangements for a furnace at Battle Valley School, and at Sydenham; the provision of a garage for the school bus at McCafferty school; insulation of a teacherage at McCafferty; the appointment of delegates to the Trustees convention in Calgary.

The next regular meeting of the Divisional Board will be held on November 2.

### Shower For Bride Elect

Last Saturday evening, October 6, nearly all the neighbors of Glen-Coa district gathered at Glenholm school under guise of having a social evening, but in reality to honor two young people of this community, Miss Lilly Nelson and Mr. Ralph Erickson. The evening's fun centred about a scrap book made by the assembled friends featuring the lives of Lilly and Ralph from babyhood to the present time.

Then a monstrous three-layer cardboard cake filled with gifts was set before the couple. Lilly and Ralph after opening the many varied gifts expressed their appreciation for the kindness shown upon them, especially at this time. "For They are Jolly Good Fellows" was sung lustily before a delicious lunch brought the evening to a happy close.

### Glen-Coa Gleanings

Miss Erna Mills was a week-end guest of Mrs. Smallwood and Alec. Sharon Ladies Aid will meet at Mrs. Carl Gulbraa's on Thursday, October 18.

Pastor Saugen's farewell service will be next Sunday evening, Oct. 14 at 8 p.m. Pastor Saugen will be leaving for his new field of service at New Westminster on Oct. 28. Sharon will miss him but one and all of the members wish him well as he leaves our midst.

The proverbial busy ant has nothing on the farmers these days. We hear of some crops more than fulfilling expectations. The Erickson's had a field of oats averaging around 95 bushels to the acre. Springs had some oats running over 90 bushels to the acre. Orville Likness had a field of barley going around 80 bushels to the acre. And there was many others equally fortunate.

### Junior W.I. Reorganize

A reorganization meeting of the Irma Junior W.I. was held at the home of Charlotte Milne Monday, October 1. Eight girls were present. The following executive was elected:

President—Jean Larson.  
Vice-Pres.—Lorna Archibald.  
Sec.—Treas.—Donna Coulman.  
Press Reporter—Charlotte Milne.  
The girls have decided to take first year sewing as their project and will be making a dress, blouse, slip, pyjamas or nightgown, and a house coat.

Miss Reed, D.H.E., showed the girls two interesting films. One called Fiber Flax and the other Fashion Means Business.

I believe the girls will find this to be a very interesting and worthwhile year.

### IRMA ALLIANCE TABERNACLE

Pastor Rev. G. Hart  
10:45 a.m. Sunday School  
11:45 a.m. Morning Worship  
Topic: "The Word of Christ."  
3 p.m. Sunday School in Albert School followed by a Worship Service. You are invited to attend. Come and worship with us.

Rev. G. Hart who has just arrived back from the Christian Missionary Alliance Prayer Conference held in the Alliance Tabernacle in Saskatoon, Sask., reports partaking in a real spiritual feast from the Word of God, as it was so capably expounded by the Home Secretary Rev. H. E. Nelson who represented the Home Dept. from New York.

As Pastors and Workers were challenged to stir up ourselves and people to the need of getting back to the Old Fashioned Gospel, and its message and power in our daily preaching and living.

### Mr. A. H. Locke Leaving Irma

Last Sunday, October 7, the Irma United Church joined with other churches in celebrating world communion.

Following the service, Miss Edith Jones who had taken a trip through the West Indies last summer showed slides made from color photos she had taken while on this trip. Edith had stayed at Trinidad with Mr. and Mrs. Kitney, who are missionaries there. Mrs. Kitney is the former Miss Collins, niece of Mr. A. H. Locke, so the pictures shown of the mission church and school were of personal interest to Irma folk.

The beautiful scenic slides were much enjoyed too. The lily ponds, Hibiscus bushes and flamboyant trees were all shown in natural color, besides pictures of beautiful islands and lovely mountain scenery. Miss Jones didn't just take pictures of notable beauty spots but seemed to have got off the usual tourist beaten path to get natural looking photos of natives at work and pictures of simple village life.

After the slides had all been shown, the congregation then went down to the basement to have a cup of tea with Mr. A. H. Locke who, we are most sorry to say, will be leaving Irma shortly to take up residence in Edmonton.

Mr. Inglis spoke of Mr. Locke's long and active association with church work here and of how he had added both materially and spiritually in building up the church and church life. Mr. R. Simmerman on behalf of the church board then presented Mr. Locke with a beautifully bound copy of the United Church Hymnary.

The many friends of Mr. Locke's wish him every happiness in his new home, and hope he will be a frequent visitor to Irma.

### Southern Sayings

Mr. and Mrs. T. Foulke and family, Mr. and Mrs. Dyke and Miss Aletha Hill, all of Edmonton, and Miss Muriel Hill of Manville were all week-end visitors at Mr. and Mrs. F. Hill's home.

Mrs. E. Tomlinson had her sister Mrs. Skille of Hammond, B.C., visiting her last week.

Mrs. Lawrence Johnston and family of Edmonton were visiting at Syd Johnston's and other relations.

An error was made last week in the printing of the date of our next W.I. meeting which will be held on October 18 instead of the 8th at Mrs. Art Long's. Everybody please attend as there will be the bazaar to talk about.

### Legion Zone Rally To be Held in Irma October 24

The Irma Branch of the Canadian Legion are holding the 1951 Zone Rally in Hedley's Hall on Wednesday, October 24, at 8 p.m. There will be in attendance our zone commander Com. Schlegel, Haffso and representatives from To-field, Holden, Viking, Kinsella, Wainwright, Edgerton and Paradise Valley. Also guest speakers from provincial command and Department of Veterans Affairs.

All ex-servicemen are invited to attend with their wives or partners. Lunch will be served in the hall and a social evening is planned to follow the meeting.

Be sure to attend.

### SILVER WEDDING

On Sunday afternoon, October 7, a whole column of cars could be observed winding its way toward the home of Mr. and Mrs. George Pedel. It was a delightful experience for the 70 or more assembled friends to catch the Pedel's completeness by surprise. Mr. O. Likness was master of ceremonies. A short program was presented: a solo by Gordon Hollings, a duet by Miss Lilly Nelson and Mrs. Carl Gulbraa, a very appropriate reading by Mrs. M. Reitan. Several friends of long acquaintance spoke a few words: Mr. Joe Gulbraa, Mrs. W. Thall, Mr. Norman Fluevog and Mrs. R. Dempsey. Pastor Saugen was also called upon and his thought-provoking words were a challenge to all. All joined in singing "Blest Be the Tie That Binds."

Mr. Likness presented the bride and groom of 25 years with a case of silver as a gift from their many friends. Mrs. Sastre, on behalf of the Ladies Aid, gave Mrs. Pedel a dainty little silver tray.

Mr. and Mrs. Pedel both expressed their appreciation saying how richly they esteemed the privilege of belonging to the community and especially of being members of Sharon Lutheran Church. A splendid lunch was enjoyed and then the cavalcade of cars was homeward bound.

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### Northern Nuggets

Don't forget the Buffalo Coulee W.I. bazaar and tea to be held in Hedley's Hall on Saturday, Nov. 17. Everybody welcome.

The Thanksgiving week-end saw many visitors to our district and among those who visited relatives here were Miss Edith Jones, Miss Frances Baras and Mr. and Mrs. Stan Taylor and son Bobby.

This beautiful harvest weather is just what we need and all and sundry are very busy bringing in the crops.

### Elizabeth and Philip Arrive in Canada

DORVAL, Que., Oct. 8.—Princess Elizabeth and Prince Philip Monday stepped off a plane from Britain and into a royal Canadian welcome from massed thousands.

Flying out of a clouded, blustery sky, the Royal couple came down for the start of their Canadian tour at Montreal's huge Dorval Airport, rimmed by about 25,000 onlookers.

The enthusiastic crowd, after cutting loose with volleys of noise as the Royal pair went through their functions on Canadian soil, finally surged through police lines and surrounded their limousine as it made a walking-pace tour of the airport perimeter with the Princess and her husband obviously enjoying the unscheduled demonstration.

### MISS M. TRIPP VISITS PEACE RIVER

Mrs. Tripp arrived back in Irma last week after a most enjoyable visit with Mrs. Mac Rae and Greta at Peace River. Also with friends at Fairview who she had not seen for 43 years, and who took her for a wonderful trip to Dawson Creek, Grand Prairie Beaver Lodge, Mannisog, and any number of small towns, just springing up here and there on the prairie. She found the north most interesting in many ways, including the Cavin just unveiled marking site of the old Fort Dugangan, one of the first trading centres in the Peace River Country from 1805-1918. Nothing is left now. The Mission Church, school and trading post are all in ruins, only a ferry crossing the Peace River is left.

Peace River is a lovely little town in the Valley of Peace. Good farming district back from the hills and good crops, mostly wheat. There is a lot of construction going on with many business places going up, also a new bank and a church, employing a great number of workmen.

Peace River has its Cairns too. The McKenzie Cairn in memory of the great navigator and explorer of early days, Davis' grave, the grave of an old pioneer and a prospector who requested to be buried on the side of the hill overlooking the beautiful Peace River Valley. The north country was at its busiest in September. The foliage was wonderful and with good crops everywhere everyone was busy and happy. The people are all very friendly and altogether this is a very lovely country, not to be forgotten in a day.

If the weather we are enjoying at the present time is "Indian Summer," let's have a lot of it.

## READ CLASSIFIED FOR RESULTS

FOR SALE—Warm Morning heater, good as new; Chatham Farming Mill, large size, in good repair; Fairbanks Morse 3½ h.p. Engine J. Donaghue. 5-19p

FOR SALE—Weaner pigs.—Wm. A. Askin, Irma. 5-12p

## IRMA TIMES

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phone 514

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Kiefer's  
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Friday, October 12 Family  
"ANNIE GET YOUR GUN"

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In Technicolor  
Two shows—7 and 9 p.m.  
Advanced prices for children at second show.

Friday, October 19  
Two Shows 7 and 9 p.m.  
"RAWHIDE"

Tyrone Power, Susan Hayward  
Family Western  
Also Return Match, Randy Turpin vs. Sugar Ray Robinson, official Championship Fight films.



## Colonial Welfare

THERE IS EVIDENT NEED at the present time of extending education and technical knowledge among the people of countries less prosperous and productive than our own. Great Britain has realized this need in the cases of her various colonial possessions and has for some time been carrying out a program aimed at helping the residents of the colonies to make their land more productive and to take part in the problems of government. At the present time there are 5,000 colonial students in London receiving training which will fit them for positions of leadership in various fields in their own countries. The students come from many parts of the world. Over 2,000 are from West Africa and they include student nurses, medical students, law students and many who are learning engineering, science and various other subjects.

### More Children Attend School

In addition to supplying instruction for natives of the colonies in England, the colonial office has an organized service of professional advisers to dependent territories through resident advisers, and advisory committees in England composed of outstanding specialists in various fields. Research establishments and university colleges have also been set up in the colonies, financed partly by a Colonial Development and Welfare fund and partly by local revenues. Primary and secondary education is likewise being encouraged and over 20,000,000 children are now attending school in the colonies.

### Sees Needs Of The People

In Malaya alone the number of children attending school has risen from 262,000 in 1941 to 581,000 in 1949 and the number of teachers from 7,000 to 17,000. In raising educational standards in these territories and encouraging the people to fit themselves for the responsibilities of self government, Britain is recognizing the needs of these people for enlightenment and independence and is meeting their needs with careful planning. Ignorance and poverty are at the root of many of the difficulties which are facing the world at this time and in bringing education and technical skills to the people of the Colonial Territories, Britain is attempting to eliminate both poverty and ignorance there.

### Grain Growers Ask Federal Aid

EDMONTON, Alta.—Prairie grain growers were reported in urgent need of ready cash and the Federal Government was asked to help them out. J. E. Brownlee, president of the United Grain Growers' Ltd., appealed to the government to either release proceeds of last year's crop sales through the Canadian Wheat Board or increase the initial price on this year's grain.

"Many western farmers urgently need more cash than they can obtain immediately from marketing of this year's crop," Brownlee said in a press statement. He said "tens of millions of dollars" still was owing to farmers from last year's crop sales and suggested "at least" 25 cents a bushel on last year's wheat deliveries be a suitable interim payment.

"However, if this is not possible there should be a substantial increase in initial payments on this year's deliveries of wheat, oats and barley," he said.

### Grain Shipping Rush On At Coast

VANCOUVER.—The rush of ships to take new crop grain from here to world markets has already started with 12 vessels here and one on the Fraser river, most of them booked to load full cargoes.

### SWEDISH BUTTER HERE

MONTREAL.—Almost 2,000,000 pounds of Swedish butter was unloaded and stored from the freighter John Gorthon for distribution in Montreal and across the country. Butter company officials said that 11,600,000 pounds will be discharged here by Nov. 3 and that 7,000,000 pounds of this total were purchased under government contract.

Rickets, a bone disease in the first two or three years of infancy, is caused by shortage of vitamin C found in codliver oil.

### MOUSE-COP

The New and Better MOUSE KILLER

Kills mice, rats or fleas, faster than traps or poisons.

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### Bigger Fruit Crops Forecast

OTTAWA.—Bigger crops of pears, peaches and grapes were forecast by the bureau of statistics in its third estimate of all-Canada production of fruits. Output of apples, strawberries and raspberries was lower.

Estimates, with 1950 production totals in brackets follow:  
Apples 14,616,000 bushels (16,166,000); pears 1,228,000 bushels (864,000); plums and prunes 691,000 bushels (608,000); peaches 1,713,000 bushels (1,222,000); cherries 418,000 bushels (358,000); apricots 53,000 bushels (18,000); strawberries 54,726,000 quarts (27,121,000); raspberries 8,721,000 quarts (11,964,000); loganberries 852,000 pounds (1,197,000); grapes 124,218,000 pounds (109,189,000).

Think Right—Eat Right—Live Right

### How To Hold FALSE TEETH More Firmly In Place

Do your false teeth annoy and embarrass by slipping, dropping or wobbling when you eat, laugh or talk? Just apply a thin film of **FALSE TEETH** today at any drug store.

### Pumpkin, 74 Pounds Potato, Four Pounds

WEYBURN, Sask.—Gardeners in the Weyburn district are becoming noted for their produce this year.

They've grown twin cucumbers, twin pumpkins, carrots that look like hands and potatoes that look like pigs.

On top of that, they've grown the largest reported potato, weighing four pounds, 13 ounces. The latest has just been reported, a pumpkin weighing 74 pounds, 14 ounces. The giant pumpkin was grown by "Eddie" a patient at the Saskatchewan hospital. The pumpkin is to be cut and used for pumpkin pies for the patients. It is estimated that the one pumpkin will make 50 to 60 pies.

### Concludes Golfing Marathon

FLIN FLON, Man.—Caribon Bull Angus of Cranberry Portage, Man., "holed out" in front of the town hall recently to end his 45-mile marathon along the winding highway to Flin Flon. Angus took 1,152 strokes for the course, lost 15 golf balls and reported an elapsed playing time of 20 hours and 25 minutes. He was met at the town hall steps by Mayor Cyril Stevenson.

### New Coyote Killer Proves Successful In Farming Areas

EDMONTON.—Alberta's coyotes are in for a rough winter. Scattered tests of new cyanide "coyote getter" guns claimed the lives of 60 of the "pesky varmints".

William A. Lobay, provincial crop pest control chief said that Peter Chubb, an area control officer in the municipal district of Ponoka, 60 miles south of Edmonton, produced the best score in the early tests.

Mr. Chubb set out 30 "coyote getters"—and scored 25 dead coyotes.

"The beauty of the coyote getter is that they kill the coyotes in the farming area where the predatory animals do the damage to flocks and herds," said Mr. Lobay. "Formerly, most of our coyotes were killed in unsettled areas where they were doing comparatively little harm."

The Alberta minister of agriculture has received applications from 19 municipal districts that wish to organize under the anti-coyote campaign.

ONLY ONE-TWENTIETH OF WESTERN OIL TAPPED  
MONTREAL.—W. O. Twat, a director of Imperial Oil Limited, said more than one-twentieth of Western Canada's oil potential has been discovered.

### Motht Dithgreable

When someone stole the 's from the printing office.

There had been a burglary in a village. Next morning the town weekly came out with the following item: Lath night thome thieving thoundred thiole into our comphing room and pilfered the cabineth of all the ethleth (s). Therefore we would like to take advantage of thith opportunity to apologize to our readeth for the general inthipid appearance of your papor. We would altho like to tath that it at any time in the yearth to come we thould the thith dirty thake in the grathth about the premitheth, it will be our complete and thoro thaththaction to shoot him full of holeth. Thank you!

**ASPIRIN**  
RELIEVES  
COLDS  
FEEL BETTER FAST!

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## YOU'RE SET!

...for a whole winter of safe driving. Put "Prestone" Anti-Freeze in your car before the first frost... forget it till spring!

## YOU'RE SAFE!

...from freeze-ups, rust, corrosion... loss through boilaway or foaming. "Prestone" Brand Anti-Freeze is guaranteed to give complete protection.

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...it's guaranteed "Prestone" Anti-Freeze when you see this can bearing the trade-mark "Prestone" or the green guarantee tag.



### PEGGY

PEGGY: MOTHER, SINCE YOU'RE SUCH A GOOD SPORT AND USUALLY SAY YES, I TOOK THE LIBERTY OF TELLING DADDY THAT YOU GAVE ME PERMISSION TO GO SWIMMING WITH THE KIDS... SO HE SAID OKAY! DO Y' MIND?

WELL... I'D HATE TO SHAKE YOUR FIFTH IN ME... I'VE BEEN GOING AHEAD, BUT BE CAREFUL!

DADDY, SINCE YOU'RE SUCH A GOOD SPORT AND USUALLY SAY YES, I TOOK THE LIBERTY OF TELLING MOTHER THAT YOU GAVE ME PERMISSION TO GO SWIMMING WITH THE KIDS... SO SHE SAID OKAY! DO Y' MIND?

HOLY COW, PEGGY, I THOUGHT YOUR FOLKS HAD YOU ALL LOCKED UP FOR THE WEEK-END! THEY DID, SANDY, BUT I FOUND A KEY!

—By Chuck Thurston



## OUR COMPLETE SHORT STORY

## IDENTITY IN QUESTION

"No Name, No Fame, No Money,  
So No Date, Ah, You Country  
Girls Are All Kille."

By RUSSELL WILSEY

THE young man entered the bookshop, paused inside the door, then walked slowly to the small alcove in one wall. The cash register stood hard by it, and a desk was squeezed into the alcove itself. Behind the desk a dark-haired girl sat typing. The girl glanced up from her typing. She stopped her fingers' mad rush over the keys and smiled slightly.

"Good afternoon," she said. "Howdy," the young man answered, grinning as he looked directly into the girl's face. "You've got awfully pretty ears."

"Thank you," the girl said, meeting his direct stare. "Is there something I can do for you?"

"Uh huh. I was wondering if you had a copy of Martin Rand's 'The Sea Stallion'."

The girl raised a slim arm and pointed towards the front of the bookshop. "An you came in, you might have noticed that table near the door. There are over four dozen copies of Mr. Rand's epic sitting in that display. I know, I stacked every one myself."

The young man grinned harder and shuffled his feet. "I guess I'm not very observant," he suggested lamely.

### Amy Vanderbilt Compares Blue Bonnet It's Her Favorite!



Accept an invitation from Amy Vanderbilt, Compare Blue Bonnet Margarine with any spread at any price. Like the noted New Yorker, you'll love Blue Bonnet's fresh, Flavor! Rich nutrition! Real economy! Blue Bonnet is Canada's fine quality all-vegetable margarine. Use Blue Bonnet in cooking, on vegetables, as a delicious spread, Buy Blue Bonnet and get "all three" Flavor! Nutrition! Economy-e-e! Blue Bonnet Margarine is sold in two types - regular economy package with color wafer, and also in the famous YELLOW QUIK bag for fast, easy cooking. ar-17

## Fashions

Beauty Underneath



4892

12-20; 40

by Anne Adams

THE EASIEST slip in the world to sew! Body of slip is ONE PIECE! Add flared ruffles, or if you prefer, that gathered ruffle. Either of them makes your new bigger skirt stand out beautifully! Pattern 4892 sizes 12, 14, 16, 18, 20; 40. Size 16 takes 3 yards 29-inch. Transfer included. This pattern easy to use, simple to sew, is tested for fit. Has complete illustrated instructions.

Send thirty-five cents (35c) in coins (stamp cannot be accepted) for this pattern. Write plainly size, Name, Address and Style Number and send orders to:  
Anne Adams Pattern Dept.,  
Winnipeg Newspaper Union,  
60 Front Street W., Toronto.

"That's all right," the girl answered. "I have a copy right here." She leaned back in her chair and reached towards a stack of mint-new books sitting against the wall.

"Oh, no," the young man said abruptly. "I don't want one. I already have a copy."

He held up the book he had clutched under one arm.

"I just wanted to see if you had one."

The girl came forward in her chair, her cool grey eyes studying the young man carefully.

"You see," the young man started, "I wrote that book. I mean, I'm Martin Rand."

"Yes, indeed," the girl said, her voice heavy with doubt.

"No, really," the young man protested, "I mean, I really am. Here, look."

And he held out the book he had brought in, turning it so the girl could examine the picture of the author on the back of the dust jacket.

"See," the young man said anxiously.

The girl looked at the picture, and then at the young man. Finally she shook her head slowly, negatively.

"But I was a lot hungrier, then," the young man said, "and I had that beard."

"So I see," the girl answered. "And what has happened about this great honor to our fair town?"

"I'm giving a lecture here," he said, bringing a local newspaper out from under the same arm that had held the book. He unfolded the paper to the front page, which headlined the announcement that Martin Rand, brilliant new author, would stop at Evansville for several days during his cross-country lecture tour.

The girl looked back from the paper to the young man. He ran one large hand nervously through his sandy blonde hair.

"How very nice for all us folks here in Evansville," she remarked sarcastically.

"You still don't believe me, do you?" he accused her. Again she shook her head, causing the dark hair piled atop her head to dance mischievously. The young man threw up his hands in a gesture of exasperation, then folded his arms across his chest.

"Bah!" he snorted. "You country girls! No kidding about this, suppose I did happen to be Martin Rand, and I walked in here and asked you for a date. What would you do?"

"I'd accept," the girl answered unhesitatingly.

"Sure," the young man snapped, throwing his hands up again. "Just because Martin Rand has written a book that's on the best-seller lists, that's made the top book selection club, that's going to be made into movies, just because this guy is famous, you'd go out with him. Not that it mattered whether he had any brains, or any real artistic sense. Oh, no. He's got his name in lights, and that's good enough for you."

Under the young man's tirade, the girl's composure had slipped a bit. "That's not so! Anyone who's read his book can see he has feeling and life."

"Okay, okay," the young man broke in, "all a guy needs to get a date with you is feeling and life, eh? Now let's say I'm that would-be writer, without much money, without a car, without much of anything but hope, and maybe a little feeling and life thrown in for good measure, and I come in here and ask you for a date. What happens?"

"But... my heavens..." the girl answered in confusion. "I don't even know you."

"Well," the young man roared in triumph, "no name, no fame, no money, so no date. Ah, you country girls are all alike!"

"Now wait a minute, Mr. Smarty," the girl returned sharply, "you tricked me into this, but you're not going to walk out of here with that smirk on your face. If you'll be here at five-thirty, I'll go out with you. I'll even pay my own way."

The young man grinned. Five-thirty, then?

He stuffed his book and newspaper under his arm, turned, and then came back to the desk.

"Incidentally, I really am Martin Rand."

The girl answered, "Frankly, Mr. Rand, I knew it all the time."

And then she dropped her eyes to her typewriter.

(Copyrighted Winnipeg Newspaper Syndicate)

HIGH SCHOOL RUGBY?

WADENA, Sask. — Parents here are beginning to wonder about high school rugby. In heavy practice sessions so far there have been cracked ribs, a broken nose, and sprained leg muscles.

Lot Slimmer Than The Cello

VANCOUVER — Miss Audrey Piggott, who will occupy the first cello position with the Vancouver Symphony this winter, is five feet 3½ inches tall, and so is her instrument. But Miss Piggott is a lot slimmer than the cello. 2953

## Manitoba Farmer To Start New Breed of Cattle With Brahmas



This is one of the Brahmas bulls which arrived in Winnipeg recently on the way to Rorketon. Walter Tuer of Rorketon, who brought the animals to the province intends to cross the Brahmas heifers with bulls from his Shorthorn herd.

WINNIPEG. — Two hump-backed Brahmas bulls and two heifers arrived in Winnipeg recently on their way to Rorketon, where their owner says they will become the nucleus of the first Brahmas herd in Manitoba.

Common in India, where they move about the streets of towns and villages protected by religious custom, cross-breeding experiments have been carried out with them in the United States for a number of years.

Walter Tuer, Rorketon, who brought the animals to Manitoba,

says he'll cross the heifers with bulls from his purebred Shorthorn herd. The offspring, he adds, will not have humps on their backs, and at two years will outweigh three-year-old Shorthorns raised on the same pastures.

He will build up a herd of the bulls for sale in the province.

Experience in the U.S. and India had shown that the Brahmas would mature rapidly and well on the worst type of pasture where shorthorns could not survive.

Another feature was their immunity to flies. The odor of their perspiration keeps the insects at a distance.

Besides their humps, they'll be distinguishable from Tuer's Shorthorns by their massive ears.

The meat of a Brahmas-Shorthorn cross, their owner says, tastes much better than the general run of meats on the market. He bought the animals in Illinois, and picked them up in Emerson, Man.

The northern Manitoba winter will be an entirely new experience for the breed. But they've done well in the northern U.S. Tuer will keep a close watch on them the first winter.

Alfalfa is one of the oldest crops cultivated by man.

## Urges Protection For Grain Fields From Air Attack

REGINA. — The greatest civil defence threat in Saskatchewan would be an incendiary-bomb raid on grain fields, says John Probe, civil defence director.

Wheat fields extending for miles across the prairies would be vulnerable to air attack by an enemy wishing to cut Canada's food supplies.

Mr. Probe said in an interview that in early fall—when grain all over Saskatchewan ripens at the same time—a single bomber with 5,000 one-kilogram magnesium bombs similar to those used on London during the Second World War could drop a bomb a second at 150-yard intervals for 500 miles.

The techniques of farming would have to be changed to eliminate the continuity of grain fields.

Mr. Probe suggested strip-farming systems, checkerboard summerfallow, and burning of grass and weeds on road allowances.

School children might have to be taught to fight grain-field fires.

The provincial fire commissioner's office is studying techniques of extinguishing possible incendiary crop fires.

ABANDON WELL

WINNIPEG. — Imperial Oil Company officials announced drilling of a well in the vicinity of Foxwarren, Man., had been abandoned at the 4,178-foot level. No future plans were revealed.

It was the company's third unsuccessful attempt within recent months to bring in oil in the western section of the province. Other non-producers were drilled at Birtle and St. Lazare.

Good seed is an important factor against weeds because it is better able to fight them.

Worry of FALSE TEETH

Slipping or irritating?

Don't be embarrassed by loose false teeth slipping, dropping or wobbling when you eat, talk or laugh. Just apply a little FASTEETH on your plates. This pleasant, non-toxic, non-irritating cream of added comfort and security by holding plates more firmly. No gummy, sticky, pasty taste or feeling. It's slick and smooth. Get FASTEETH at any drug store.

## : Western Briefs :

## Get Box Cars

SASKATOON. — Transport Controller R. W. Milner has promised to send box cars to northwestern Saskatchewan to clear grain from clogged elevators. Agriculture Minister J. E. Nelles of Saskatchewan announced that Mr. Milner will immediately send cars to lines west of North Battleford and to Shaunavon.

## Oil Acreage

VICTORIA. — A total of 11,822,374 acres of land are now under all types of permit for oil and natural gas exploration in British Columbia. It was learned from officials of the Coal and Petroleum Board. Bulk of the exploration work is being carried on in the Peace River area.

## School Initiation

GILBERT PLAINS, Man. — Pupils of grade nine at the Brickburn School held two days' initiation contests. Clothes were worn inside out and backwards.

## Big Bird Bagged

YORKTON. — Bill Boychuk's hunting season got off to a good beginning when he brought down a record size Canada goose in the Springdale district. Mr. Boychuk, Yorkton hotel owner, said the bird was one of a flock of 30. It weighed 14 pounds and had a wing span of 70 inches.

## Horsemeat Sale Approved

BRANDON, Man. — Subject to certain restrictions, horsemeat may now be sold in Brandon for human consumption. The city council at its regular meeting passed a bylaw authorizing the sale and setting out the restrictions.

## Regina Dog Wins

DRUMHELLER, Alta. — Frank Sommers of Regina won first place in the junior stake with Rusty Boy, a brown Labrador, in the fourth annual retriever trials here. In the same event, Major Rocky, a Black Labrador owned by W. Uziel of Melville, Sask., finished third.

## Big Vegetables

WAPELLA, Sask. — Wapella gardeners are reporting vegetables of record breaking size this fall. There have been potatoes 10 inches long, vegetable marrow measuring 22 inches in length and huge carrots and turnips.

## End Rent Controls

WINNIPEG. — Manitoba will soon pass an order-in-council abolishing rent controls in 129 areas in the province. Rent controls will be retained in 59 areas including greater Winnipeg. The move results from a questionnaire sent to Manitoba's 155 local governments asking if they favored retention of rent controls.

## Enrolment Drops

EDMONTON. — Registrar G. B. Taylor says University of Alberta's Edmonton and Calgary divisions expect a total enrolment this year of about 5,200 students—500 fewer than last year.

## To Help Harvest

EDMONTON. — Several groups of city office and plant workers have volunteered for weekend harvest work. Officials said the workers had asked where they might best be used in the Edmonton district.

## THE TILLERS



## SAVE MONEY NOW!

get LOVELY NEW BLANKETS from your OLD WOOLLENS!



Blanket prices are at record high! Now's the time to use the money-saving Fairfield Plan. You just send your old knitted or woven woollens—all wool socks, sweaters, suits, underwear, etc.—to the Fairfield Woollen Mills, in return, you receive lovely NEW BLANKETS, COMFORTERS or SATIN-BOUND BEDTOWNS at a fraction of their normal cost. Fairfield's method of fashioning new blankets from old woollens means greater savings today than ever before!

SMART NEW CONVOY COATS! Save, too, on these warm, rugged Convoy Coats. Fairfield makes them, complete with hood, in sizes for men, women and youth... from your old woollens. Act now! Send the coupon today for full details of the Fairfield Plan. DISTANCE MEANS NOTHING!

FAIRFIELD & SONS LTD.  
WINNIPEG WOOLLEN MILLS  
WINNIPEG

Field: Fairfield & Sons Ltd., Winnipeg  
Send me your full-color catalogue giving full details about new blankets and Convoy Coats from old woollens.  
NAME \_\_\_\_\_  
ADDRESS \_\_\_\_\_

—By Les Carroll





## Auction Sale

For MR. HARRISON

Sec. 2-47-11-4, 1 mile N., 1/2 mile E. of KINSSELLA

Sale Starts at 1:00 p.m.  
SATURDAY, OCTOBER 13

### Used Farm Machinery

McCormick Blinder; M-H Mower; McCormick 22 Disc Drill; Hay Rake; 8' McCormick Disc; Plows, Harrows and Cart, Wagons, Hay Racks, and many other numerous items.

8 head of Good Milk Cows.  
Horses and Harness  
4 good Work Horses, 4 to 11 years; Saddle Horse, well broke single; 2 sets of Harness, Bridles and Collars.  
Household Goods  
Range, 2 Heaters, Beds, Tables, Chairs, 7 tube Radio, Gramophone, Flower Stand, Writing Desk, Four Lamps, 22 Rifle, etc.  
Miscellaneous  
Brooder, Grindstone and Stand, 4 Cream Cans, New Cream Separator, Stock Tank, and an assortment of Axes, Shovels, Forks, etc.  
GORDON STALKER, Auctioneer, Lic. Nos. 24-51-52.  
L. Rasmussen, Clerk.

## The Good Earth

N.A. Chomik, District Agriculturist  
(From The Viking News)

### Ergot Prevalent in Grain

Besides being present in rye, ergot has attacked to some extent the wheat and barley crops this year, which was very likely caused by excessive moisture conditions. Ergot is found commonly in rye this year. Ergot grains are recognized by the large purplish black bodies which form in place of the kernel. Ergot reduces yield and if too prevalent in grain has a poisonous effect on livestock. Too much ergot in grain fed to livestock can cause the disease known as ergotism and is especially dangerous to pregnant females as it will cause abortion. Avoid feeding grain to livestock that has 0.1% ergot or more, as at this level or higher may be poisonous.

Ergot reproduces itself from the ergot grains. Some ergot grains will shatter before the crop is cut thus contaminating the soil for future crops. Ergot grains in seed will also contaminate your land. Infested grass around the field is another source of infection.

To control ergot, sow ergot resistant crops such as oats or legumes where ergot was present the year before. Plant only ergot-free seed. Grass margins or field edges should be moved prior to flowering of grain as ergot develops in grass and attacks the crop at flowering time from the headlands. Deep plowing following a diseased crop will bury the ergot grains and prevent them from germination.

For the first time in several years every farm in this district will have an ample supply of feed. On some farms there will be a surplus, particularly of greenfeed. These surpluses should be stored and held as reserve feed for future years when again we may face drier conditions and shortage of feed. I have had several inquiries about the possibility of the B.C. government buying our surplus long feed. This is not very likely as B.C. farmers of Fraser Valley can and have in the past purchased alfalfa feed from Washington state.

Farmers in this area generally have to face hard long winters and their livestock requires ample food. In the main our livestock is under-nourished during winter months which results in income losses. Deficiency diseases, direct loss through death and other disease conditions in the past can be attributed to some extent to shortage of feed. Probably we are fortunate to have surpluses and no sale outlet for our feed.

Store all available feed and market it through livestock. This will provide higher returns for your feed besides improving the fertility of your land through the use of manure. Late oats that has now been frozen should be stacked as very little grain is present in some of it. The green feed mixed with better quality hay or some grain, if cut or put through a hammer mill will provide good feed for your livestock.

### Don't Burn Stubble

The heavy crops this year will leave much stubble and where combining is practiced this will be supplemental with heavy straw. Straw returned to soil serves very useful purposes, such as moisture conservation, prevention of erosion, improved tilth and food for soil bacteria. Modern tillage machinery can operate in heavy trash with little difficulty. Burning stubble is harmful to your soil. Your soil needs all the heavy stubble and straw you can work into it.

## World of Wheat

### THE DREADED INFLATION

People are gradually becoming aware of, and so dreading, the inflation of money that is gradually creeping upon us. The cause of our present inflation is simply that we are re-arming to preserve our freedom and liberties against Communist aggression. As munitions and armaments are being built there are fewer goods for the people to buy. Yet the people, because of higher wages and greater employment and over-time, have more money in their pockets, so naturally all prices rise. To stop inflation Labor Unions must stop asking for increases in wages, and all of us must SPEND LESS and SAVE MORE, investing our savings for preference in Government bonds and Saving Certificates. Then the Dominion and Provincial Governments, Municipalities, City Councils, and School Boards must themselves endeavor to reduce their expenditures, and to delay, until our rearmament is completed, improvements they would like to make. If all will co-operate in this way the inflation will soon be stopped in its tracks, and all prices will stop rising.

But the Government is being asked to control inflation by artificially controlling commodity prices. This is a myth and a delusion, and will not work, for rising prices are merely the effect and not the cause of the inflation. Rising prices cannot be cured by price controls any more than a doctor can cure a burst appendix by rubbing ointment on the patient's stomach.

Canada's Patent Act defines an invention as any new and useful art, process, machine, manufacture or composition of matter, or any new and useful improvement in

The combined area of the Great Lakes is 95,170 square miles, more than a third of the area of the province of Alberta.

Only the Bank of Canada now has the right to issue paper money in Canada.

## IMMUNIZATION

Means Protection Against the Scourges,  
WHOOPIING COUGH, DIPHTHERIA,  
SMALL POX

Contact your local Health Office, Immunization Clinic, Health Unit, or Family Physician for information and appointments for the whole family.



Immunization Materials for this service are provided free by the

DEPARTMENT OF PUBLIC HEALTH  
of the  
PROVINCE OF ALBERTA

RELIABLE,  
COURTEOUS and  
EXPERIENCED SERVICE  
rendered by all our Country  
Elevator Agents

The Alberta Pacific Grain Co. (1943) Ltd.



## Advertising Stimulates Trade

"We never knew  
what comfort was  
till we got  
OIL HEATING"

Have a cleaner, more comfortable home. And have time to spare for those extra things you want to do. Heat and cook with oil and banish time wasted tending fires, and extra cleaning caused by ashes and dirt. Use economical Esso Heating Oil in space heaters, floor furnaces, automatic oil burners, hot water heaters, stoves, stock trough heaters and chicken brooders.

See your oil burner equipment dealer for installation and service. Contact your nearest Imperial Oil Office or Agent for your supply of dependable, economical Esso Heating Oil.



IMPERIAL OIL LIMITED

THE SIGN THAT SAYS MORE FOR YOUR MONEY



## \* SERVICE \*



**S**UNBURST MOTOR COACHES maintain up-to-the-minute schedules assuring you of a trip that is RIGHT ON TIME every time! Your local SUNBURST AGENT has a complete time-table of all SUNBURST routes which he will be only too glad to give you.

SUNBURST MOTOR COACHES LTD.  
ASK YOUR NEAREST AGENT



## Leaking Roofs Spoil Grain

In storing grain on the farm caulk carefully all the cracks and holes in the roof of the bin. A very little moisture leaking through the roof can spoil a lot of grain.

SEARLE GRAIN COMPANY, LTD.

(16)

Canada's First Bank

WORKING WITH CANADIANS  
IN EVERY WALK OF  
LIFE SINCE 1817

Wainwright Branch: G. ROY BARNHILL, Manager  
Irma (Sub-Agency): Open Tuesday and Friday  
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BANK OF MONTREAL

LOOK-WE CAN BUY A  
CANADA SAVINGS BOND FOR  
JUST \$2.50 DOWN...AT MY BANK



DOWN PAYMENT OF 5% - \$2.50 FOR A \$50.00 BOND, \$5.00 FOR A \$100.00 BOND, ETC.-BALANCE IN EASY INSTALLMENTS OVER A YEAR.  
...BUY YOUR BONDS TODAY - for cash or by instalments at your neighbourhood B of M branch





## OUR COMPLETE SHORT STORY

## Sagebrush Learning

By CAROL ELY HARPER

"HERE'S your horse and I hope he teaches you a lesson!" Hoot Holden snapped, as he rode Black Prince to a pawing standstill before the girl. He sat the saddle arrogantly. Her own eyes were hot with contempt.

"You think you're so slightly smart!" Ina Larimore said.

"You're spoiled!" Hoot drawled. "You think because you're the boss's sister, and your Dad's a big shot, and all the boys eat out of your hand, there's nothin' on this ranch you can't have. Prince is the meanest horse in Arizona and no woman's ever rode him!"

A whirl of dust rose in the barnyard, a cool breeze on the sagebrush desert.

Ina's laugh chimed mockingly. "You're just jealous!" she threw at him.

"That's a lie!" His brown cheeks paled. "You little blockhead, I'm trying to tell you Prince is a killer!" In an instant Hoot had leaped and with his strong arm had caught Ina's slight weight up and into his embrace. The horse reared and, wild under the uncustomed weight, tore wildly out the open barnyard gate and took the road between the sagebrush across the prairie. "Hoot!" Ina gasped. "Are you crazy?"

"I'm going to teach you a lesson!" Hoot's powerful hand on the reins drew Prince to a halt. Roughly he dropped Ina onto the rocks. Larat

in hand, he swung down out of the saddle.

"So you want to ride Prince solo? See this canyon, closed at that end? The only way you can get out is over the walls, or at this end. And I'm going to be the wall at this end. I'm going to sit up here on this rock, and if you and Prince try to get out the canyon past me, I'm going to shoot in front of you! Prince doesn't like shooting. He won't go past me long. I've bullets left! And my belt's loaded."

"What fun!" Ina chirped, blue eyes smiling. "And what am I doing, Mr. Cowboy, while you sit and shoot?" "You," Hoot stated, "are going to be astraddle Prince. Your feet will be tied under the saddle so you can't get off. And you'll ride and ride till the moon comes up and the moon goes down, and you admit that you're just a silly little spoiled rich girl, and that you don't want to ride Prince anymore, and that maybe, just maybe, everybody—including Hoot Holden—is in love with you, and jealous!"

"What fun!" Ina smiled scornfully, as Hoot tied her on the trembling, aching horse. He put the reins in her lax hands. "He's let go his anchoring grip on Prince's bit. Prince reared. Ina was prepared. She realized she was tied so securely she could not fall. If only Prince kept his feet! And he was a magnificent horse! He'd not lose his balance, even in the rocks of the canyon! And no woman had ever ridden him. She would show Hoot!—and Prince!"

Prince whirled and tore for the canyon opening. Hoot jerked up his six-shooter and fired. Prince screamed as the bullets burned his air before his nose. He whirled on his hind feet and shot madly toward the walled end of the blind canyon.

Grinly Hoot watched her white face, her blazing blue eyes and set mouth. "Enough!" he shouted. She stared at him. No, she'd not give in yet! Thundering, Prince rounded the closed end of the canyon, shot towards Hoot, again attempted to pass Hoot. Again Hoot fired before the horse's nose. Prince screamed, reared, whirled, and dashed away again.

But Ina put up her hand. She knew she had had enough. "Whoa!" Hoot shouted, running. "Down, Prince! Down! Whoa there, boy! Good boy, steady!" He got the devil-horse by the bit and dragged him to a halt.

Ina smiled whitely down at Hoot's hard, pale face. "See?" Hoot said shakily. "If you were ridin' out alone on Prince—you'd have been thrown—and he'd never stopped! Good as you are, he'd throw you and tromp on you! He'd kill you!"

"I see," she whispered. "You win! I'll never ride him again!" Grinly Hoot untied her. Trembling she slid to the ground. She lay back on the rocks, her eyes closed. "Want to ride back home with me, or walk?" Hoot asked dryly.

"Walk, please," she said faintly.

## Something New In Transportation Line



Visitors to exhibit of new inventions and handicraft at the Fair, submitted by 800 inventors from ten countries. Favorite with the public was this individual helicopter modelled by its proud inventor.

Hoot looked down at her, his eyes dark, his brown face still. Then he laid Prince's reins gently upon his neck. "Rigmo, Prince!" he ordered softly. "Go home, boy!" Prince snorted and whirled and disappeared with a ringing of hoofs through the entrance of the canyon.

Ina looked up at Hoot. "You hate me, don't you?" she said sadly. "Hoot's dark face was strained and queer looking. 'I had to show you Prince is a killer—' he said coldly. 'Or, when I'm out ranching, he'd kill you—'

"Oh, I see—" she said dreamily. "I was right. You hate me because you love me..." His lips closed hard. He said huskily, "Let's don't fight any more. I hate you, I love you—what difference does it make?"

"None—" her voice was husky also—"if you kill me like that..." Oh, darling... I told Dad yesterday over the telephone I wanted to marry the best cowpuncher in the country. And he said 'Attirril! That's what I've been waiting for! I've got a stock ranch all ready, for a wedding present for you and Hoot!'

Something happened to Hoot then:

## Funny and Otherwise

A boy dashed into a chemist's shop.

"Father's being chased by an angry bull," he announced.

"What do you want me to do about it?" asked the assistant.

"Put a new film in my camera and be quick," said the boy.

Remember when it used to be a compliment to be told that you were as sound as a dollar?

"Ethel, I'm ashamed of you. I saw that Frenchman in the hall kissing you repeatedly. Why didn't you tell him to stop?"

"I couldn't."

"You couldn't? Why not?"

"I can't speak French."

The magazine Pageant tells one about a five-year-old boy who was caught by his six-year-old sister practising with his mother's powder puff.

"You mustn't do that, Tommy," said the little girl. "Powder is just for ladies... Gentlemen wash themselves."

A mouth-organ was claimed by three soldiers and the sergeant decided to arbitrate.

"I'll play a tune on it," he said. "You tell me what the tune is, and the one who's right gets the mouth-organ."

A weird medley of sounds followed, and the guesses were made.

"I think Brown's won," said the Sergeant. "He was the nearest with 'Roll Out the Barrel.' But what I was actually playing to you was 'As Pants the Heart for Cooling Stream!'"

Slow—When I see you, I always think of Bud Jones.

Slower—But I's not a bit like Bud Jones.

Slow—Oh, yes, you are. You both owe me two bits.

2054

THE TILERS

DOSSONIT? THE RATS HAVE GOTTEN INTO THE HENHOUSE AND I DON'T KNOW WHAT TO DO ABOUT IT.

I CAN'T USE TRAPS OR POISON BECAUSE OF THE CHICKENS!

BEWARE OF CATS!!

—By Les Carroll

## : Western Briefs :

## May Postpone Session

VICTORIA, B.C.—Revision of plans for the Royal visit may force postponement of the special session of the British Columbia legislature. The session was called for Oct. 22 but it now appears that date might clash with the visit of Princess Elizabeth and Prince Philip. The session may be held immediately after the Royal visit.

## Signals To Replace Watchmen

PORTAGE LA PRAIRIE.—New crossing signals and gates are to guard Canadian National railway crossings in Portage la Prairie. The Board of Transport Commissioners has ordered the installation of two short-arm gates, two flashing light signals and two bells in lieu of the existing watchmen.

## Take Some Feeling

LETHBRIDGE, Alta.—It would take a lot of cream to do justice to the strawberry that Mrs. George Halvorson picked recently in her garden at Coalville. It weighed three-quarters of an ounce and was five inches in circumference.

## Pension Plan Approved

SASKATOON.—A pension plan for the non-teaching staff of the University of Saskatchewan has been approved in principle by the board of governors. The plan involves the annual contribution by both the employee and the university of five per cent. of the employee's salary. The pension plan will only apply to staff members retiring at least five years from now.

## Offers \$200 Prize

SWIFT CURRENT, Sask.—W. J. McIntyre, president of the Swift Current Civic Voters association, has offered a prize of \$200 to the organization in any Saskatchewan city which gets out the biggest vote at the next civic elections.

## Forbidden To Drive Car

PORTAGE LA PRAIRIE.—Fred Peters of Lowe Farm, Man., was prohibited from driving an automobile for three years when convicted in police court of reckless driving. The charge was laid in connection with an accident in which Walter Juer of St. Boniface was killed last July 3.

## Park Area Wanted

BRANDON, Man.—An offer to purchase half of Stanley park in the residential area of Brandon was made by a national merchandising company.

## Record Prices Paid For Beets

WINNIPEG.—A record price of \$15.50 a ton for sugar beets was received by Manitoba farmers for their 1950 crop. It was learned. Final payments on the 1950 crop, totalling 149,000 tons, were mailed out Sept. 15.

Meanwhile, harvesting of the 1951 sugar beet crop is in full swing with 20,000 tons lifted to date. The Manitoba department of agriculture said yields are up to or better than expectations. The Manitoba sugar beet factory in Port Garry has been in operation since Sept. 24.

This year 19,000 acres of sugar beets were planted and at an estimated yield of 8.95 tons an acre.

In Alberta, a record price also was received by sugar beet farmers, \$18.70 a ton. The previous high there was \$14.98, paid in 1947.

## BIG POTATO

SASKATOON.—R. Hunter of Saskatoon needed to peel only one potato for the family dinner. He dug up a spud weighing 2½ pounds in his garden on a vacant lot.

## Miss Claudia Pinza Compares Blue Bonnet — Loves It Best!



Accept an invitation from Claudia Pinza. Compare Blue Bonnet Margarine with any spread at any price. Like the singer and singer's daughter, you'll love Blue Bonnet's fresh, sweet flavor! Blue Bonnet's rich economy! Blue Bonnet is fine quality all-vegetable margarine. One Blue Bonnet is cooking on vegetables, as a delicious spread. Buy Blue Bonnet and get "all three"—Flavor! Nutrition! Economy—e!

BLUE BONNET Margarine is sold in two types—regular economy packages with color wafer, and also in the famous YELLOW QUIK bag for fast, easy color. ar-18

## PATENTS

AN OFFER TO EVERY INVENTOR. List of inventions and full information sent free. THE RAMSAY COMPANY, Registered Patent Attorneys, 273 Bank Street, Ottawa, Canada.

## Yummy! Chelsea Bun Loaf

A treat you can make easily with

new fast DRY Yeast

Now you have Fleischmann's Fast Dry Yeast, forget about the old-time hazards of yeast baking! Always at hand—always full-strength and fast rising! Keep a month's supply in your cupboard! Make this delicious Chelsea Bun Loaf—cut in slices for buttering, or separate the buns.



## CHELSEA BUN LOAF

Make 3 pans of buns from this one recipe—dough will keep in refrigerator for a week.

Scald ¼ c. milk, ¼ c. granulated sugar, 1½ tps. salt and ¼ c. shortening; cool to lukewarm. Meanwhile, measure into a large bowl ½ c. lukewarm water, 1 tsp. granulated sugar; stir until sugar is dissolved. Sprinkle with 1 envelope Fleischmann's Fast Rising Dry Yeast. Let stand 10 mins. THEN stir well. Add cooled milk mixture and stir in 1 well-beaten egg. Stir in 2 c. sifted bread flour; beat until smooth. Work in 2½ c. unsifted bread flour. Knead on lightly-floured board until smooth and elastic. Cut off ½ of dough, shape into a smooth ball, place in greased bowl, grease top of ball, cover and store in refrigerator until wanted. Shape remaining ½ of dough into a ball, place in greased bowl and grease top. Cover and set in warm place, free from draft. Let rise until doubled in bulk. Cream 1 lb. butter or 2 c. margarine; beat until fluffy. Beat until smooth. Work in 2½ c. unsifted bread flour. Knead on lightly-floured board until smooth and elastic. 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*"Beats the old team  
any day, Dad"*

AWHILE back, he figured out just what a new tractor would do for his farm. He didn't have enough cash in the bank to handle the deal. So he talked things over with his bank manager, fair and square.

He got his bank loan — and the tractor. From now on, he expects to work more acreage, increase his farm income. Soon the bank will be repaid.

He looks to his chartered bank for market information, too, and any other banking service he may need.

That's what he wants. That's what he gets. Sound business all round!

One of a series  
by your bank



Read, study, and follow these few simple rules for fire prevention. Don't plug in more appliances than their circuit can safely carry. Keep your heating and cooking equipment in good repair. Take all the necessary precautions if you must use inflammable chemicals in home cleaning. And see that your cigarette is really out, when you're finished with it... Remember too, though most fires can be prevented, they do occur. Guard against fire losses.

## Jarrow News

Audrey Robinson of Dapp is here visiting with her grandmother Mrs. R. Whidden.

Our belated congratulations go to Mr. Bruhaug who is sporting a Dodge car.

Mr. and Mrs. T. Peters and Geraldine left Jarrow on Wednesday for their new home at Flaxcombe, Sask., where Mr. Peters will be the station agent. During their short stay in Jarrow they have made many friends who are sorry to see them leave, but who wish for them the best.

Mr. Walter Jwaszyo is the relief man at the station now.

Olga Bruhaug spent the holiday week-end at the home of her parents.

"Old Smoky" has been replaced by a Dodge.

## In Memoriam

In loving memory of our dear husband and father, Roland Herbert, who passed away on Oct. 24, 1950:

The flowers we placed upon his grave,  
May wither and decay.  
But the love for him who sleeps beneath,  
Will never fade away.

—Ever remembered by his loving wife and family.

## Kinsella News

Mr. and Mrs. L. Giles of Zeballos, B.C., are guests at the home of Mr. and Mrs. E. Mark.

We wish Mr. J. Mollier who is in the Viking hospital a speedy recovery from his recent accident.

Mrs. A. Gilpin and daughter Mary Ann spent Wednesday at the home of Mr. and Mrs. E. Simmons. Mr. and Mrs. H. Boyd spent the Thanksgiving holiday with relatives here.

Other visitors for the Thanksgiving week-end included Jack Barker, Albert Berzansky and Stanley Stevens.

Mr. and Mrs. L. Clay of Calgary spent the week-end at the home of Mr. Clay's sister and brother-in-law, Mr. and Mrs. Wm. Revill.

Mr. and Mrs. G. Paterson and daughter Marilyn spent the holiday at Calgary.

Mrs. Cartier's sister, Mickey, who teaches at Daphe, Alta., spent the week-end here with her sister and brother-in-law.

Thanksgiving services were held in the Kinsella Church on Sunday, the church was suitably decorated for the occasion.

## Viking Items

Mr. and Mrs. H. L. M. Leitch motored up from Lacombe on Monday and visited with friends and renewed acquaintances in this community. Mr. Leitch was manager of the local Bank of Montreal before being transferred to Lacombe. Their daughter Miss Marilyn who had been a guest of her friend Miss Lorraine Peterson, returned with them to resume her studies at the Lacombe school.

Mr. and Mrs. Bob McEachern of Edmonton were visitors with relatives and friends over the Thanksgiving week-end.

Mr. and Mrs. Maynard Runyon and young son of Edmonton visited the B. W. Runyon home during Thanksgiving.

Members of the Viking W.I. are undertaking a canvas for blood donors for the clinic to be held here October 25.

Mr. and Mrs. Len Forster were up from Wainwright for the Thanksgiving holiday with Rev. and Mrs. Forster.

This is Fire Prevention Week. Now is the time as well as throughout everyday of the year to take precautions against fire in your home, your office or place of business.

Ross Fitzmaurice has recovered sufficiently from his recent accident to be at home for a few weeks.

Rudy Bruha Jr., was home over the week-end from his studies at the University. Also home from the U. of A. were Beverly Loney and Eric Lefsrud.

Misses Betty and Kay Burnham were among those from Edmonton who spent the Thanksgiving week-end at home here.

Mrs. Sandy Ross and son Bonnie were down from Edmonton for a few hours visiting friends. Stan Ross spent the week-end in Edmonton.

Mrs. M. Fitzmaurice and Mrs. H. G. Thimell motored to Red Deer on Saturday where Mrs. Fitzmaurice visited with her son Dougie. They also visited the Haworths and Leitchs at Lacombe.

## Locals

Mr. Chas. Coffin returned to Irma on Wednesday following a trip to Duluth where he visited with his sisters.

Miss Isabel Craig spent the holiday week-end with relatives here.

Misses Lillian Masson and June Frickelton of Edmonton were week end guests at their homes here.

We aren't certain if this is Indian Summer or spring. Mrs. Herbert tells us her geese are laying while Mrs. Hager has strawberries in her garden.

Miss Erna Mills of Edmonton, spent last week-end at the Smallwood farms.

Miss Martha Pyke has returned to Irma for the winter.

The next meeting of the Junior W.I. will be held on Monday, Oct. 15 at the home of Mrs. R. O. Larson. Hostesses, Donna Coulman, and Irene Dootson.

We are glad to see Laurina Ostad back at Irma again.

Mr. and Mrs. R. L. Simmermon and Miss Edna Arnold motored from Edmonton to spend the holiday week-end here.

Walter, Shirley and Alice Enger were all able to come and spend Thanksgiving at Irma with their mother, Mrs. A. Enger, and sister Pat.

Mrs. J. F. Reeves of Mannville is visiting with relatives at Irma. Miss Edith Jones of Calgary and Miss Frances Bars of Edmonton were week-end visitors in the Albert district.

Recent visitors at the home of Mr. and Mrs. P. E. Jones were Mr. and Mrs. Vernon Pearson of Edmonton and Mrs. Vern Fernquist of New Westminster, B.C.

## Travel by Train

for the visit of

*Their*  
*Royal Highnesses*

The Princess Elizabeth  
and  
The Duke of Edinburgh

**SPECIAL REDUCED  
COACH FARES**

**ONE WAY FARE  
AND ONE-HALF  
FOR ROUND TRIP**  
Minimum Fare \$20.

From all stations in Manitoba,  
Saskatchewan and Alberta

Full information from any Agent

**CANADIAN  
NATIONAL**

YOUR

**PERSONAL PENSION  
PLAN**

PROVIDED THROUGH  
The Alberta Government  
Retirement Annuities Act

WILL GIVE

**SECURITY  
PROTECTION  
SAVINGS**

TO YOU  
AND YOUR FAMILY

QUESTION: Who is eligible to open an Annuity account?

ANSWER: Any Canadian citizen resident in Alberta for three years preceding application is eligible and may continue deposits even though he or she later leaves the Province.

QUESTION: How do I become a Depositor?

ANSWER: Applications will be received at any Treasury Branch or at the office of the Deputy Provincial Treasurer, Legislative Building, Edmonton, where Agreement forms may be obtained.

QUESTION: What payment shall I be required to make?

ANSWER: An initial deposit of at least \$10.00 is required and thereafter deposits of not less than \$5.00 will be accepted at any time convenient to the Depositor. Deposits may be made at any Treasury Branch or at the office of the Deputy Provincial Treasurer, Edmonton.

For Full Information  
See your  
**Provincial  
Treasury Branch**  
or write Deputy Provincial Treasurer,  
Edmonton.

## Variety Concert

On

**SATURDAY, OCT. 13**

AT 9 O'CLOCK and Repeated on

**Monday, OCT. 15**

AT 8:30 O'CLOCK

IN KIEFER'S HALL

Two One-Act Plays, plus Musical Numbers and others.

A Full Evening of Entertainment

Sponsored by United Church W.A.

EVERYBODY WELCOME

MUNICIPAL DISTRICT OF WAINWRIGHT No. 61

## - NOTICE -

5 per cent discount will be allowed on all Current Taxes paid prior to the 1st day of November, 1951. After that date taxes are payable at par.

CHAS. WILBRAHAM, Secretary-Treasurer.  
MD of Wainwright No. 61.

Here's why most Farmers use

**GOOD YEAR**

**SUPER-  
SURE-  
GRIPS**

WITH THE  
**PROVEN**

**O-P-E-N-C-E-N-T-E-R TREAD**

**IRMA SALES & SERVICE**

F. A. FUDER, PROP.

FORD PRODUCTS — CASE MACHINERY  
A COMPLETE LINE OF GOODYEAR TIRES, TUBES, LIFEGUARDS AND BATTERIES

COLD DAYS COMING!

**Order  
COAL NOW**



From The

**Ryalta Coal Mine**

RYLEY

ALBERTA

\$2.50 per ton for well screened lump

\$1.50 per ton for stove coal

AT THE MINE FIVE MILES

SOUTH OF RYLEY

PROMPT SERVICE — C. BINDER, Prop.

**Defend Canada from FIRE!**

Check your home NOW to eliminate fire hazards which may cause a disastrous loss of life or property.

CLEAN out basement and attic. Dispose of oily rags and rubbish.

KEEP matches out of reach of small children. Never use gasoline or kerosene in stoves. Keep clothes and curtains away from the stove.

CHECK your stove furnace and pipes. Check your electrical equipment and wiring.

PROTECT walls close to heating units with metal shield. Protect yourself. Do not smoke in bed.

PROTECT YOUR HOME AND FAMILY  
**PREVENT FIRES!**



GOVERNMENT OF THE



**PROVINCE  
OF ALBERTA**

A. E. BRIDGES  
Fire Commissioner

HON. C. E. GERHART  
Provincial Secretary